Chocolate Coconut Cupcakes

Ingredients

200g unsalted butter

200g caster sugar

3 free range eggs, beaten

1 tsp vanilla extract

200g self-raising flour

2-3 tbsp milk

6 miniature chocolate coated coconut bars, (eg Bounty bars), cut in half and frozen

Icing:

140g unsalted butter

280g icing sugar

1-2 tbsp single cream

A few drops of vanilla extract

75g shredded coconut

Method

1. Preheat the oven to 180ºC/gas 4. Grease a 12 hole muffin tin.
2. Beat the butter and sugar in a bowl until light and fluffy.
3. Beat in the eggs and vanilla extract.
4. Sift in the flour and gently fold into the mixture with the milk until well combined.
5. Spoon into the tins to half fill them, then place a chocolate coconut piece in the centre of each. Cover with more mixture and bake for 10-15 minutes until golden and springy. Cool in the tins for a few minutes, then place on a wire rack to cool completely.
6. Put the shredded coconut on a baking tray and toast in the oven for 5-8 minutes until golden. Set aside to cool.
7. For the icing, beat the butter until soft. Gradually sift in the icing sugar and beat until smooth.
8. Add 1 tbsp cream and the vanilla extract and beat until creamy and smooth. Beat in the remaining cream, if necessary, to loosen up the mixture.
9. Spread the icing on top of the cakes and sprinkle with toasted coconut.